

**AMENDMENTS TO THE CLAIMS**

The below listing of claims will replace all prior versions, and listings, of claims in the application:

1-3. (Canceled)

4. (Previously presented) A method of using hop acids as an antimicrobial agent, the method comprising incorporating hexahydroisoalpha acids into a food packaging material to control microorganisms.

5. (Canceled)

6. (Previously presented) The method of claim 4, wherein the microorganisms are *Staphylococcus aureus* and *Listeria monocytogenes*.

7. (Previously presented) The method of claim 4, wherein the food packaging material incorporates a 2% by weight volume of a hop extract containing about 9% hexahydroisoalpha acids.

8. (Previously presented) A food packaging material that incorporates a hexahydroisoalpha acid in an amount to control a microbial organism.

9. (Previously presented) The food packaging material of claim 8, wherein the microorganisms are *Staphylococcus aureus* and *Listeria monocytogenes*.

10. (Previously presented) The food packaging material of claim 8, wherein the food packaging material incorporates a 2% by weight volume of a hop extract containing about 9% hexahydroisoalpha acids.

11. (Canceled)

12. (Previously presented) A method of making a food packaging material comprising incorporating hexahydroisoalpha acids into a food packaging material.

13. (Previously presented) The method of claim 12, wherein the hexahydroisoalapha acids is in an amount to control a microbial organism.

14. (Previously presented) The method of claim 13, wherein the microbial organisms are *Staphylococcus aureus* and *Listeria monocytogenes*.

15-16. (Canceled).